

86 G. CLAIMS

87 I claim:

- 88 1. Vinaigrette dressing, the dressing having a formulation, the dressing comprising emulsified  
89 liquid shortening composition comprising dietary fiber gel, water and lipid,  
90 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
91 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
92 0.1 percent to 0.5 percent by weight of the overall dressing formulation, and  
93 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
94 replaces an equal amount of fat used in an otherwise identical recipe of vinaigrette dressing that uses  
95 no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- 96 2 Creamy dressing, the dressing having a formulation, the dressing comprising emulsified  
97 liquid shortening composition comprising dietary fiber gel, water and lipid,  
98 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
99 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
100 0.1 percent to 3.0 percent by weight of the overall dressing formulation, and  
101 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
102 replaces an equal amount of fat used in an otherwise identical recipe of creamy dressing that uses no  
103 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- 104 3. Mayonnaise, the mayonnaise having a formulation, the mayonnaise comprising emulsified  
105 liquid shortening composition comprising dietary fiber gel, water and lipid,  
106 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
107 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
108 0.1 percent to 3.0 percent by weight of the overall mayonnaise formulation, and

109 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
110 replaces an equal amount of fat used in an otherwise identical recipe of mayonnaise that uses no  
111 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

112 4. Vinaigrette dressing mix, the mix having a formulation, the mix comprising emulsified liquid  
113 shortening composition comprising dietary fiber gel, water and lipid,

114 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
115 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
116 0.1 percent to 0.5 percent by weight of the overall dressing formulation as reconstituted, and

117 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
118 replaces an equal amount of fat used in an otherwise identical recipe of vinaigrette dressing mix that  
119 uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

120 5. Creamy dressing mix, the mix having a formulation, the mix comprising emulsified liquid  
121 shortening composition comprising dietary fiber gel, water and lipid,

122 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
123 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
124 0.1 percent to 3.0 percent by weight of the overall dressing formulation as reconstituted, and

125 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces  
126 an equal amount of fat used in an otherwise identical recipe of creamy dressing mix that uses no  
127 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.